

The Draycott

BRUNCH

SELECTION OF WEST COAST OYSTERS 24
half dozen, lemon, cocktail sauce, red wine mignonette

CHILLED JUMBO SHRIMP 21
cocktail sauce, dijon aioli

ENGLISH PEA DIP 15
warm toasted Larder Bakery sourdough
add vegetable crudité 4

VENISON SCOTCH EGG* 23
one gun ranch mixed greens, dijon mustard

SMOKED SALMON 22
cornbread pancake, soft poached eggs

ONE GUN RANCH SALAD 16
local greens, shaved carrots, lemon dressing, soft herbs

BLUBERRY PANCAKES (GF) 21
two gluten free pancakes, maple syrup

EGGS BENEDICT 28
two poached eggs, hollandaise, ham, english muffin
substitute smoked salmon +4

THE DRAYCOTT BREAKFAST 23
sausages, bacon, eggs, mushroom, tomato
baked beans, toast

THREE CHEESE BOARD 26
almond, pear mostarda, bautista dates

SIDES

FRENCH FRIES 7

PORK SAUSAGES 8

ENGLISH BACK BACON 7

TOASTED SOURDOUGH 5

ROASTED BEETROOT SALAD 23
radicchio, candied pecans, goats cheese

RADICCHIO SALAD 24
weiser farms radicchio, haricot vert,
murray farm citrus, candied walnuts

HEARTS OF ROMAINE CAESAR 16
little gem lettuce, reggiano parmesan, fresh anchovy
add chicken +10, shrimp +12, add salmon +16

LOBSTER ROLL 30
toasted brioche bun, old bay mayonnaise, salad or fries

FISH & CHIPS 30
mushy peas, tartar sauce, chef mason's triple cooked chips

LAMB BOLOGNESE 30
garganelli, all day bolognese, parmesan

DRAYCOTT BURGER 24
wagyu beef, aged cheddar, caramelized onions
house pickles, tomato aioli

8oz RIBEYE MEDALLION 30
char-grilled grass-fed ribeye round, frites,
peppercorn sauce

DESSERT

BROWN SUGAR PUDDING 13
whipped crème fraîche, sea salt

ETON MESS 14
local berries, meringue, cream

FOSELMANS ICE CREAM or SORBET SCOOP 4

The Draycott

CLASSIC COCKTAILS

- VESPER Grey Goose Vodka, Gin, Lillet Blanc 20
NEGRONI BIANCO Bombay Sapphire Gin, Suze, Lillet Blanc 20
DEAD MONK Mezcal, Cognac, Benedictine, Chartreuse, Amaro Nonino 19
OLD FASHIONED Woodford Reserve, Demerara, Bitters 24
DRAYCOTT MARTINI Grey Goose Vodka, Blue Cheese Olives 24 - 30z / 30 - 50z
MANHATTAN PROJECT Scotch, Benedictine, Martini & Rossi Rubino Vermouth, Orange Bitters 22

BRUNCH COCKTAILS

- BLOODY MERRY Vodka, Tomato juice, Fresh Horseradish, Worcestershire 18
GIN RICKEY Gin, Lemon, Cucumber, Soda 17
MIMOSA La Jara Prosecco, Orange Juice 17
PIMMS CUP Pimms, Ginger, Mint, Cucumber 17

AMIGO COFFEE

Amigo Coffee provides sustainable living for small organic producers in El Salvador by dealing directly with them.

- ESPRESSO / CAPPUCINNO / LATTE
NITRO COLD BREW (MODERN TIMES Co)

PORT, SHERRY & DESSERT WINE

- TAYLOR 10 YEARS TAWNY PORT Portugal 12
SANDEMAN 20 YEARS TAWNY PORT Portugal 18
AURORA PEDRO JIMENEZ SHERRY Spain 13

- AURORA AMONTILLADO SHERRY Spain 13
VERNACCIA DI ORISTANO Italy 16
SAUTERNES Chateau De Suduiraut France 16

DIGESTIF & AMARI

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| COGNAC REMY MARTIN XO France 65 | GREEN CHARTREUSE France 18 | AMARO CYNAR 12 |
| GRAPPA CLEOPATRA POLI Italy 12 | MADRE MEZCAL Mexico 22 | AMARO MONTENEGRO 14 |
| MASSENEZ POIRE WILLIAMS France 19 | TEQUILA DON JULIO 1942 Mexico 55 | AMARO AVERNA 13 |

SPECIALITY COCKTAILS

- ZAPOTECA Cazadores Tequila, Cucumber, Rose, Cinnamon, Agave, Lemon 18
CRISP Spicy Tequila, Mezcal, Yuzu, Red Pepper Agave, Basil, Aleppo Salt 18
BOTANICA Vodka, Cucumber, Orgeat, Mint 18
G&T Plymouth Gin, Fever-Tree Tonic, Cucumber, Basil, Orange Peel, Grapefruit Zest 17
THE MULE Vodka, Fresh Ginger, Lime, Soda Water 18
MARGARITA Cazadores Tequila, Cointeau, Agave, Fresh Lime Juice 19

BEER

- AVERY WHITE RASCAL Colorado 9
MADEWEST IPA California 9
LIL BO PILSNER California 9
CHRONIC ALE AMBER ALE California 9
SUN TRAP SESSION SOUR ALE California 9

NON ALCOHOLIC

- GHIA HIGHBALL Ghia Social Tonic, Fresh Mint, Demerara, Lemon 16
TROPICO Passion Fruit, Fever Tree Tonic Water, Fresh Mint 13
GINGER & ALE Ginger, Lime, Fever Tree Soda Water 13
JUICE: Orange, Grapefruit, Pineapple, Cranberry 9